



Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
33 N. Stone Avenue, Suite 100
Tucson, AZ 85701
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

March 14, 2023

Sergio Ivan Pinon Reyes
Redbird Scratch Kitchen + Bar
6444 N. Oracle Road
Tucson, AZ 85704

RE: Arizona Liquor License Job No.: 227864
Redbird Scratch Kitchen + Bar

Dear Mr. Pinon Reyes:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on February 14, 2023. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, April 4, 2023, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building
Board of Supervisors Hearing Room
130 W. Congress, 1st Floor
Tucson, AZ 85701

For your information, enclosed is a copy of the Zoning Inspector's Report. Any questions pertaining to the enclosed Report should be directed to Tom Drzazgowski at 724-9522. If you have any questions pertaining to the above referenced hearing, please contact this office at 724-8449.

Sincerely,

Melissa Manriquez
Clerk of the Board

Enclosure

c: Tom Drzazgowski, Development Services Zoning Inspector



8591

POSTING

Job# _____
DLLC use only

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

Date of Posting: 02 / 16 / 23

Date of Posting Removal: 03 / 08 / 23

Applicant's Name: Redbird Scratch Kitchen + Bar
Pinon Reyes Sergio Sergio Ivan
Last First Middle

Business Address: 6444 N. Oracle Road Oracle Road Tucson 85704
Street City Zip

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

D.R. McKillop PCSD 520
Print Name of City/County Official Title Phone Number
Process Server 288-1358

DR McKillop 03/08/23
Signature Date Signed

Return this affidavit with your recommendations or any other related documents.
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

03/08/23
03/08/23

PHOTOGRAPHICALLY REPRODUCED



Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
33 N. Stone Avenue, Suite 100
Tucson, AZ 85701
Phone: (520) 724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

TO: Development Services, Zoning Division
FROM: Divina Echanove
Administrative Support Specialist Senior
DATE: February 15, 2023
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Sergio
Sergio Ivan Pinon Reyes
Redbird Scratch Kitchen + Bar
6444 N. ~~Oracle Road~~ *Oracle Road*
Tucson, AZ 85704

Arizona Liquor License Job No. 227864
Series 12, Restaurant
New License
Person Transfer
Location Transfer

ZONING REPORT

DATE: 2/22/23

Will current zoning regulations permit the issuance of the license at this location?

Yes No

If No, please explain:

Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

FILED
FEB 22 2023
CLERK OF BOARD

23-05-9483

State of Arizona
Department of Liquor Licenses and Control

Created 02/13/2023 @ 02:39:42 PM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
 Name: REDBIRD SCRATCH KITCHEN + BAR
 State: Pending
 Issue Date: Expiration Date:
 Original Issue Date:
 Location: 6444 N ORACLE ROAD
 TUCSON, AZ 85704
 USA
 Mailing Address: 6444 N ORACLE ROAD
 TUCSON, AZ 85704
 USA
 Phone: (520)252-2094
 Alt. Phone:
 Email: SERGIO.PINON@REDBIRDRESTAURANTS.COM

AGENT

Name: SERGIO IVAN PINON REYES
 Gender: Male
 Correspondence Address: 6444 N ORACLE ROAD
 TUCSON, AZ 85704
 USA
 Phone: (520)252-2094
 Alt. Phone:
 Email: SERGIO.PINON@REDBIRDRESTAURANTS.COM

OWNER

Name: REDBIRD SCRATCH KITCHEN + BAR, LLC
 Contact Name: SERGIO PINON
 Type: LIMITED LIABILITY COMPANY
 AZ CC File Number: 23244321 State of Incorporation: AZ
 Incorporation Date: 07/07/2021
 Correspondence Address: 6444 N ORACLE ROAD
 TUCSON, AZ 85704
 USA
 Phone: (520)252-2094
 Alt. Phone:
 Email: SERGIO.PINON@REDBIRDRESTAURANTS.COM

Officers / Stockholders

FEB 14 23 04:26 PM CLK OF DD

200

Name:	Title:	% Interest:
RORY QUINN MAARTIN	MEMBER	50.00
SERGIO IVAN PINON REYES	MEMBER	50.00

**REDBIRD SCRATCH KITCHEN + BAR, LLC -
MEMBER**

Name: SERGIO IVAN PINON REYES
 Gender: Male
 Correspondence Address: 6444 N ORACLE ROAD
 TUCSON, AZ 85704
 USA
 Phone: (520)252-2094
 Alt. Phone:
 Email: SERGIO.PINON@REDBIRDRESTAURANTS.COM

**REDBIRD SCRATCH KITCHEN + BAR, LLC -
MEMBER**

Name: RORY QUINN MAARTIN
 Gender: Male
 Correspondence Address: 6444 N ORACLE ROAD
 TUCSON, AZ 85704
 USA
 Phone: (520)975-7039
 Alt. Phone:
 Email: RORY.MARTIN@REDBIRDRESTAURANTS.COM

APPLICATION INFORMATION

Application Number: 227864
 Application Type: New Application *TA*
 Created Date: 01/10/2023

QUESTIONS & ANSWERS

012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
 Property Tenant
 Subtenant
 Property Owner
 Property Purchaser
 Property Management Company
 Property Tenant
- 3) Is there a penalty if lease is not fulfilled?
 Yes
 What is the penalty?
 All unamortized landlord cost and construction allowance will become immediately due.

- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
\$116,000 Vantage West
\$250,000 Alliant Credit Union
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
It is contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
June of 2023
- 9) What type of business will this license be used for?
Full service restaurant

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	A-1 thru A-9 Red Bird Diner12-08-22.pdf	01/23/2023
MENU	food menu with prices.pdf	01/23/2023
RESTAURANT OPERATION PLAN	Operation plan.pdf	01/23/2023
QUESTIONNAIRE	Questionnaire Sergio.pdf	01/23/2023
QUESTIONNAIRE	Questionnaire Rory.pdf	01/23/2023
MISCELLANEOUS	Restaurant application.pdf	01/23/2023
RECORDS REQUIRED FOR AUDIT	Audit.pdf	01/23/2023
	Sergio updated questionnaire .pdf	01/30/2023
	Rory updated Questionnaire .pdf	01/30/2023
	Application updated .pdf	01/30/2023
	Diagram updated.pdf	01/30/2023
	EIN IRS document .pdf	01/30/2023
	PINON-filed_A_R_Art_of_Org-Redbird_Scratch_Kitchen+_Bar_LLC-filed_12.21.2022.pdf	01/30/2023
	Agent Rory updated.pdf	02/06/2023
	Alien1.jpg	02/10/2023
	Alien2.jpg	02/10/2023
	Alien3.jpg	02/10/2023
	ID 1.jpg	02/10/2023
	thumbnail_image0 (1).jpg	02/10/2023



RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with **Black Ink**

1. Name of restaurant (Please print): Redbird Scratch Kitchen + Bar

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	48" griddle-gas ATOSA USA / AGR-6B-NG BTU/voltage 120,000BTUH
Oven	Convection oven (single) gas. Vulcan. VC4GD. BTU/Voltage 50,000 BTUH 120/60/1-7.7A
Freezer	True, TUC-27F-HC, BTU/Voltage 115/60/1.2.3A
Refrigerator	2 door work top refrigerator/ True/ TWT-48F-HC / 115/60/1-3.2A
Sink	3 comp sink / BK resources/ BKS-3-20-14-24T
Dish Washing Facilities	Low temp dish machine / American dish service/ AFC-3D-S/ 115/60/1-20A
Food Preparation Counter (Dimensions)	24x48 / BK resources - 72" prep table/ ATOSA USA/ EPBNR3
Other	Ice machine/ Hoshizaki/ KNL-700MAJ / 115/60/1- 14.9A

3. Attach a copy of your FULL menu with pricing **INCLUDING NON-ALCOHOLIC BEVERAGES**

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 80 % This includes patio seating

5. Does your restaurant have a bar area that is distinct and separate from the dining area? YES No

(If yes, what percentage of the public floor space does this area cover?) _____%

6. List the seating capacity for:

a) Restaurant dining area of your premises: [46]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+ 24]

TOTAL [= 70]

7. What type of dinnerware is primarily used in your restaurant? Reusable Disposable Both

8. Does your restaurant contain any games, televisions, or any other entertainment? YES No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

5- TV's

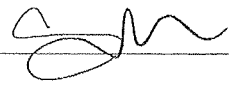
9. Do you have live entertainment or dancing? YES No

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	15
Bartenders	6
Hostesses	10
Managers	3
Servers	20
Other ()	
Other ()	
Other ()	

I, (Print Full Name) Sergio I Pinon Reyes, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 



**RECORDS REQUIRED
FOR AUDIT
RESTAURANT/HOTEL/MOTEL**

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. Name of restaurant (Please print): Redbird Scratch Kitchen + Bar
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of *all* food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets
11. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
12. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies)
 - C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each work day)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A)7

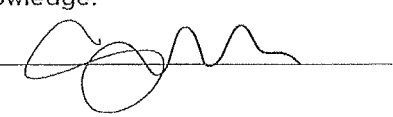
The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(G)

For the purpose of this section:

- 1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

I, (Print Full Name) Sergio I Pinon Reyes, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE

**Redbird
Scratch Kitchen + Bar
MENU**

Appetizers:

Cooked Shrimp Ceviche: sweet pink shrimp quick blanched then chilled and marinated in Serrano and Fresno peppers, tomatoes, Cucumber, lime, red onion, cilantro -served with house made chips and salsas. Goes perfect with an ice-cold beer! **\$13**

Super Fries: Crinkle cut fries, scratch made triple cheese sauce, shredded Oaxaca and sharp cheddar, guacamole, sour cream, Pico de Gallo, protein of your choice, salsa roja + verde **\$14**

Elote Nachos: street corn off the cob layered throughout local fresh fried corn tortilla chips, our triple cheese sauce, shredded Oaxaca, sharp cheddar, cotija, protein of your choice , roasted jalapenos, salsa roja and verde tajin sprinkle **\$14**

Garlic Confit Pretzel: crispy and chewy pub style pretzel baked in slow cooked garlic confit olive oil dusted with smoked maldon salt, served with our Triple cheese sauce, roasted and pickled chillies, garlic confit, strong English Mustard sauce **\$12.50**

Queso Fundido: a hot skillet of melty crispy oaxacan cheese **\$13.50**

With chorizo and roasted chillies & corn

OR

Mushrooms, roasted chillies and corn **\$13**

Served with pico de gallo, and hot corn or flour tortillas

Salads:

Protein choices:

Carne asada, chicken tinga, pork Al pastor, chillies rajas con queso Oaxaca, Double cheeseburger patties, flat top grilled chicken breast, chili lime shrimp

Taco salad: Red or green salsa on top of your protein of choice over a mix of fresh crisp gem and Iceberg lettuce, heirloom cherry tomatoes, sour cream, avocado, pickled peppers and carrots. Built over a foundation of crispy tostadas and tossed in your choice of our 4 house made dressings, ranch, jalapeno ranch or cilantro avocado vinaigrette, chunky blue cheese **\$14**

Cobb salad: Crispy fresh mix of iceberg and gem lettuce layered with diced thick cut bacon, hard-boiled egg, raw onions and pickled sweet peppers, heirloom cherry tomatoes, diced sharp cheddar, your choice of house made dressing- Ranch, jalapeño ranch, cilantro avocado vinaigrette, chunky blue cheese **\$14**

Burgers:

Redbird Classic: lettuce, tomato, super soft caramelized onions, Dill pickles, fatbird sauce, American cheese **\$13**

B.O.G. Burger (bacon, onions, gruyere): \$14.50

Smoky fatbird sauce, super soft caramelized onions, Gruyere, thick cut bacon,

23 JAN 23 12:47 PM '17

T-TOWN Burger: roasted green chilies, Oaxaca cheese. Fried onion straws, avocado, jalapeno ranch. Guajillo garlic mayo. Lettuce, tomatoes, pickled peppers \$14

Bacon N Eggs Burger: thick cut bacon, local pasture raised runny egg, American cheese, Hashbrowns, Hash sauce, lettuce, tomato \$15

BBQ bacon burger: sharp cheddar, diced raw onion, LOTS of thick cut bacon, house made BBQ sauce \$14

Blue Shroom Burger: blue cheese, blue cheese sauce, garlic and wine mushrooms, lettuce, tomatoes \$14.50

Redbird chicken sandwich: 24 hour brined chicken breast- flat top grilled, garlic guajillo mayo, pickles, lettuce, tomato, Oaxaca cheese, avocado

\$13

Redbird Crispy Buffalo: 24 hour brined chicken breast - crispy fried and tossed in our classic buffalo sauce, lettuce, tomato, pickled jalapenos, blue cheese crumbles, ranch dressing

\$14

2\$ Add thick cut bacon 1.50\$ Add avocado 1\$ Add roasted chilies 2\$ Add fried egg 1\$ Add cheese1 \$ Add toppings

Add a 3rd patty \$4 - ask for it "die in my sleep style "

Impossible burger in all those styles \$15

Build Your Own

Protein:

1 patty 9\$
2 patty's 12\$
3 patty's 16\$
Impossible (plant based)

toppings:

lettuce, tomato, onion, super soft caramelized onions, fried onion straws, roasted chilies, dill pickles, pickled peppers, pickled onions, Pico de gallo

Protein toppers: 2\$

Fried runny egg
Thick cut bacon
Avocado
Oaxaca cheese
American cheese
Sharp cheddar cheese
Gruyere cheese
Blue cheese

sauces:

ranch, jalapeno ranch, guajillo garlic mayo, red salsa, green salsa, fatboy sauce, BBQ sauce, smoky fatboy sauce, hash sauce,

Tacos: \$4 each

Carne Asada: pico de gallo, salsa roja, lime

Chicken Tinga: avocado slice, cilantro, white onion, salsa verde, lime

Pork Al Pastor: diced pineapple, white onion, cilantro, salsa Verde, lime

Chilies Rajas: melted Oaxaca cheese, pico de gallo, salsa roja, lime

Chili lime shrimp: roasted corn, avocado slice, white onion, cilantro, salsa roja, lime

23 JAN 21 11:47 AM '17

*Roasted jalapenos, pickled peppers, pickled carrots, pickled onions available upon request

\$1.50 Add avocado

Served on a soft warm locally made corn or flour tortilla of your choice

Wings: 24 hour brined salt and pepper wings crisped up to perfection

Served with your choice of Ranch, jalapeño ranch, or chunky blue cheese

\$ Add carrots \$ Add celery

Specialty Wings:

Buffalo Hot wings: hot sauce, butter, lightly sweated Celery and carrots, tossed with blue cheese chunks. Ranch drizzle and crispy ranch breadcrumbs **\$16**

Garlic soy sesame: garlic and ginger sweated in sesame oil and butter mixed with Scallions, honey soy ginger sauce, topped with toasted sesame seeds. Crushed peanuts roasted in chili oil **\$16**

Jerk: jerk dry rub seasoned wings tossed with fresh Thyme. Sweated garlic, ginger, scallion, scotch bonnet chilies wilted in butter. Pickled peppers **\$16**

Elote: salt and pepper wings tossed with roasted corn, butter, chili powder, Guajillo garlic mayo, cotija, fresh squeezed lime juice, tajin sprinkle, pickled peppers **\$16**

Pastor: pastor tossed wings, Fresh Pineapple chunks, cilantro, fine diced red onion, roasted jalapeños, pickled carrots **\$16**

Classic Wings: 10each \$14

Sauces:

Hot sauce classic
hot honey BBQ
honey Soy ginger
Nashville hot
Alabama white sauce
pastor

Dry rubs:

Jerk
Salt and vinegar
Lemon pepper
Sweet hot BBQ
Ranch

Sides:

Medium fry **\$4**

Basket of crinkle cut fries **\$7**

\$ Add house made triple cheese sauce 2\$ Add diced thick cut bacon 2\$ Add roasted green chiles \$1

Chips and salsa- house fried local tortillas served with our fresh salsa roja, salsa verde and Pico de Gallo **\$6**

Add triple cheese sauce \$2 Add guacamole \$2

Side salad: A mixture of Iceberg and Gem lettuce tossed with heirloom cherry tomatoes, carrots, cucumbers, red onion- tossed in the dressing of your choice- Ranch, Jalapeno ranch, cilantro avocado vinaigrette, chunky blue cheese \$6

Mexican street corn- roasted corn cut off the cob, mixed with mayo, cotija, lime juice, cilantro, chili powder, tajin \$6

Mac and cheese: house made sauce- a creamy sauce made up of a blend of American, Oaxaca, sharp cheddar cheeses, topped with shredded gruyere and buttered black pepper bread crumbs- served hot and Bubbly \$9

Fresh cut fruit: seasonal fruit cut daily \$5

Dessert:

Triple chocolate skillet cookie- white, milk, and dark chocolate chip oven fresh cookie skillet, served with vanilla bean ice cream fresh from the oven \$9

Kids Menu

Each kids meal comes with fruit and fries \$8.50

Kid Chicken Breast

Kid Burger

Kid Wings

Kid Mac and Cheese

Non Alcoholic Drinks \$3.95.

- Coke Products
- Coffee
- Hot tea
- Iced tea

Craft Cocktails

- Blueberry Lemon Drop \$11
- Filthy Bird Martini \$10
- Redbird's old fashioned \$11
- Mango margarita \$12
- Cucumber mojito \$9
- Strawberry Mule \$10
- Craft "Scratched" margarita \$11

Spirits: (well)

- Whiskey \$8
- Brandy \$9
- Rum \$8
- Gin \$7
- Vodka \$8
- Tequila \$8
- Bourbon \$8

Draft & bottles

- Draft selection TBD \$5-\$7.50
- Bottles & cans TBD \$5.50-\$6.75

Wines by the glass

- TBD \$7.50-\$15

Happy hour

Monday- Sunday

3pm-6pm & 10pm-12am

\$2 off draft beer, \$2 off well spirits and \$3 off appetizers